



Seafood Taco

Written By: Mmc



PARTS:

- [Old El Paso soft taco dinner kit \(1\)](#)
- [green onion \(1\)](#)
- [green/ red pepper \(1\)](#)
- [Parsley \(1\)](#)
- [Onion \(1\)](#)
- [pineapple \(1\)](#)
- [Tomato \(1\)](#)
- [cabbage \(1\)](#)
- [goya seasoning \(1\)](#)
- [hot sauce \(1\)](#)
- [Garlic powder \(1\)](#)
- [lime \(1\)](#)
- [vegetable mix \(1\)](#)
- [seafood mix \(1\)](#)
- [Butter \(1\)](#)

SUMMARY

Step 1 — These are the ingredients you will need to make this beautiful taco



- First chop the green onions, onions, green/red peppers, parsley, tomato, cabbage and pineapple into a bowl.
- Then squeeze half a lime on the of the fresh chopped veggies. After that, stir them.
- Then put them in the fridge for about 20 to 30 minutes. Make sure you cover the bowl.

Step 2 — Sautéing the mixed seafood



- First heat up a pan.
- Put 2 or 3 spoonfuls of butter in the pan, then sauté the seafood for about 2 to 3 minutes.
- Add half of the seasoning into the sautéed mixed seafood. Then stir it.
- After that, add about 1/4 cup of water and let it simmer for about 2 to 3 minutes.
- Then turn off the heat.

Step 3 — Heat-up time



- Heat up your oven to about 350°, then put the tortillas in for about 5 to 7 minutes, or until they start to turn brown.
- Then take them out.

Step 4 — Assembly time



- Assemble your own seafood taco and voilà!
- Enjoy!

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